NEW ENGLAND FARMER.

Published every Saturday, by THOMAS W. SHEPARD, Rogers' Building, Congress Street, Boston; at $2,50 per ann. in advance, or $3,00 at the close of the year.

VOL. I. BOSTON, SATURDAY, AUGUST 17, 1822. No. 3.

From the American Farmer.

The immense importance of durable timber for farming as well as naval purposes, gives an interest to every judicious, or even plausible speculation on the subject. The communication from a person of Commodore Porter's intelligence, will of course attract attention: especially when viewed in connexion with his official station, which peculiarly demands the best attainable knowledge of the matter. Believing the opinion he has given, which is, and probably has been for ages that generally received, to be erroneous; and thinking it possible that I might throw some light on the subject;—I submit to your readers the following observations on the

FELLING OF TREES FOR TIMBER.

In the 22d number, volume III, of the American Farmer, is a letter from D. Porter, (commodore Porter) on "The best time to fell Timber with a view to its durability"; in answer to one from the Editor, requesting a communication on the subject. The commodore, "availing himself (as he says) of the knowledge and experience of others, in support of his opinion," states this to be, that "the most proper season for felling timber with a view to its durability, is in the winter, when the sap has ceased to circulate." This corresponds with the opinion I have heard generally expressed, ever since I noticed observations on the subject; and the precise time in the winter is fixed, by tradition, to "the old of the moon in February."

Many years (perhaps half a century) have elapsed, since I have been inclined to doubt whether the animal and vegetable kingdoms were under the government of the moon. The commodore thinks its "influence nearly if not quite as powerful as [that of] the sun." He asks, "why that body [the moon] whose attractions can raise the tides and influence all animal creation, should not have the power to put the sap of vegetables into circulation, assisted as it is by capillary attraction?"—As heat is essential to give motion to the sap in plants, and the heat of the sun is adequate to that effect, it is not necessary to seek for any other cause; still less to resort to one merely conjectural. No means yet tried have discovered any heat in the rays of light from the moon.

If any effects on vegetation were ascribable to the moons attraction, yet in an entire revolution, its different distances are not so considerable, as to produce very different effects. Besides combining its different periods, it is as near the earth in its decrease, as in its increase; and its power of attraction must be the same in both cases. The sowing of seeds, therefore, and their vegetation, and the growth of the plants proceeding from them, cannot, (as the commodore seems to suppose) be influenced by the phases or appearances of the moon. The notion of the moon's "influence on all animal creation," if not a novelty, I believe to be altogether visionary. Anciently, indeed, mad people were supposed to be affected or influenced by the moon; and thence were called lunatics: but that opinion seems now to be exploded. I am indeed satisfied (contrary to the general belief) that *changes in the weather* have no dependence on the moon; but happen indifferently at all periods of its increase and decrease. It has not heat to raise watery vapours from the earth, or to suspend them in the air; and under the same aspect of the moon, the weather is fair at one place and foul in another.

No one can doubt that "dryness is favorable and moisture unfavorable to the durability of timber;" and in winter the sap of trees is probably inspissated to a considerable degree; but no living tree is then "devoid of sap."—The important question, therefore, in relation to the felling of timber trees, is, I am inclined to think, not simply *when trees have the smallest quantity of sap*; but *at what season the sap they contain will most easily escape or be expelled.* The facts I am going to state may show this to be in the spring, when the sap is thinnest and flowing in the greatest abundance.

In the year 1800, divested of public employment, and about to commence husbandman, I made a visit to the late Joseph Cooper, of New-Jersey, one of the most intelligent farmers I ever knew, to converse with him on the subject of his vocation. Among other things, he spoke of *timber*; and stated the following facts. His farm lying on the Delaware river nearly opposite to Philadelphia, was exposed to the ravages of the British army while occupying that city. Pressed for fuel, his fences first fell a prey to their necessities. In the month of May 1778, they cut down a quantity of his white oak trees: but circumstances requiring their sudden evacuation of the city, his fallen timber was saved.—The trees he split into posts and rails. The ensuing winter, *in the old of the moon in February*, he felled an additional quantity of his white oaks, and split them also into posts and rails to carry on his fencing. It is now, said he, two and twenty years since the fences made of the May-felled timber were put up, and they are yet sound; whereas those made of the trees felled in February, were rotting in about 12 years. He then pronounced confidently, *that the best time for felling timber trees, for durability, was when their sap was vigorously flowing.* He said, also, that white oak and hickory trees felled at that season, would not be attacked by the worms, producing what is called "powder post." And added that hoop-poles of oak and hickory ought, for this reason to be cut the same season.

In the same year, accident threw in my way the late Oliver Evans' book on the construction of mills; to which was subjoined a treatise of a Mr. Ellicot, a mill wright, on the same subject. Turning over some of the leaves of this treatise, I lighted on the passage in which the author directed *hickory* timber, intended for the cogs of wheels, *to be cut when the sap was running, that they might not become powder post.*—In the following winter (1801) being in Boston, and conversing with a friend from the country on subjects of husbandry, I repeated Mr. Cooper's observations, as above stated. This friend then mentioned a farmer, the well pole (or sweep) of whose well happened to break at a very busy time: that to supply its place, he cut down the first small tree that came to hand; and this was a white birch. The sap then running freely, he stripped off the bark, and put up his pole; and it lasted seventeen years. Had he put it up with the bark on, it would probably have rotted in a year; *the closeness of the birch bark preventing the escape of the sap.* A close coat of paint, laid on unseasoned wood, operates like the close birch bark, by confining the sap, and hastening its decay.*

More than fifty years ago, seeing a quantity of logs with the bark on, piled up by a chair maker's shop, I asked him why he did not split them, that they might the sooner get seasoned. He answered, that so long as the bark remained on the logs the sap remained in them, and they were more easy to be dressed and turned. ☞Unless timber trees be cut when the sap is running, the bark cannot be *stripped* off; though with considerable labor it may be removed by the axe and drawing knife; but less perfectly.

The late Mr. Bordley (who was vice-president of the Philadelphia Society of Agriculture, from its formation in 1785, until his death) once told me, that when riding in the vicinity of Philadelphia, he met a master ship-builder, who had been viewing some trees for ship timber.—Mr. Bordley mentioned to him the greater value of ships built with the timber of trees allowed to remain standing a length of time after their bark had been stripped off. The ship-wright said he was fully sensible of it; the ships would last so much longer. Why then, asked Mr. Bordley, do you not adopt that practice? Because, said the ship-wright, such timber becomes very hard, and costs much more labor to work it.—I have heard new settlers dispute, which was the best way of clearing woodlands; whether by girdling (chopping the bark all round the trees to stop the circulation of the sap, when they gradually die) and letting the tree stand; and at once seeding the land for a crop: or by cutting all down at first, and burning. The advocates of the latter mode, said, that by girdling and letting the trees stand, they became dry, and so hard as greatly to increase the labor of afterwards cutting them down.

"Dr. Plott [who wrote in the 17th century] says, it is found by long experience, that the trunks or bodies of trees when barked in the spring, and left standing naked all the summer, exposed to the sun and the wind, are so dried and hardened, that the sappy part in a manner becomes as firm and durable as the heart itself. This is confirmed by M. Buffon, who in 1738, presented to the Royal Academy of Sciences at Paris, a memoir, entitled "An easy method of increasing the solidity, strength and duration of timber;" for which purpose he observes, "nothing more is necessary than to strip the tree entirely of its bark during the season of the rising of the sap, and to leave it to dry before it be cut down."†

* In comfirmation of the opinions advanced by Col. Pickering, we can add, that poles cut from the green willow, the tenderest and least durable of our trees, in June, and stripped, became extremely tough and hard, so as to be applicable to many uses, such as ladders, &c. for which spruce is used. The loppings of all trees cut off in June become extremely hard, and will endure for years without rotting. These we know to be facts. EDITORS.

† See British Encyclopædia, article Tree; also Rees' Cyclopædia, article Timber.

But why should timber trees be felled in May, (or when the sap is freely running,) as in the case stated by Joseph Cooper; or barked and left standing until dry, according to Buffon, be more durable than timber felled according to the prevailing & popular notion of the old of the Moon in February? For an answer I offer the following conjecture.—The thinner and more fluid any body is the sooner and more perfectly it will evaporate. The sap of trees is doubtless more inspissated, or of thicker consistence, in winter than in the spring, when it is apparently thin and watery. In the latter state it will find its way, and escape, through the pores of the wood, with vastly greater ease and expedition than when, as in winter, it is much inspissated. Molasses, condensed by the winter's cold runs very slowly through tubes of a large size. In summer, the same molasses swelling to a large volume, and becoming very thin will pass through very small tubes, and, I believe through the pores of some sorts of wood. The same substance (molasses) exposed, in a small quantity, to the hot sun of summer would soon discharge its more fluid parts, and at length leave, as I suppose, a solid substance behind: but if much diluted with water, would not the whole substance be nearly if not quite carried off by evaporation?—the same reasoning may apply to trees left standing, after being divested of their bark in the spring.

It appears by some English books that their usual time for felling oaks is in the month of April, when the sap is running, and they can strip off the bark for tanning. But the commodore states, "*that in all their contracts for timber for naval purposes*, the influence of the moon on the sap is more guarded against than any other;" and he adds, what seems very extraordinary, that "more attention is paid to the *time of the moon* when timber should be cut, than to the *season of the year*; for (as before remarked) seeing the moon is at the same distances from the earth during its decrease as its increase, its power of attraction must be the same in both cases; and consequently all the *different effects* which tradition has ascribed to the *waning* and the *waxing* moon must be visionary.

The *maturity* of timber is quite another thing; and probably of more importance than the time of felling it. There is a point of *ripeness* when trees acquire their greatest solidity, strength and durable quality for timber. The late Dr. James Anderson,* says—"It is now well known that the best fir timber which comes from Riga, and other places on the Baltic, is the produce of the same tree that is commonly cultivated here [in Scotland] under the name of the *Scotch fir*; but having *grown more slowly* in those countries than the planted trees do here, and having been allowed to attain A MUCH GREATER AGE, that wood is beyond comparison closer and *four times at least more durable*, in any kind of work, than the *young raw* deals [boards and planks] which are made of wood the usual growth of this country."

Dr. Anderson, in early life a practical farmer, a man of letters, and an ingenious and philosophical observer of nature, appears, nevertheless, to be entirely mistaken in his ideas of the cause of the hardness and strength of wood, and in ascribing to the same cause in part, its durability. Mentioning the rings in trees which mark their growth, he says—"as one of these rings is added to the circumference of the tree each year of its growth and forms the whole increment of the tree for that year, it follows, that the less that increment is, or in other words, the *slower* the trees grow, the less will be the breadth [thickness] of these rings, and of course, the closer the grain of the wood, and the *harder* also it will be." Just the reverse of this is the fact. Every farmer and carpenter, in the United States, knows that the *thicker* the annual ring, or, in the common language, *the larger the grain*, the harder and stronger is the wood. Hence the butt-cuts of white oak are preferred for the spokes of wheels, and of hickory for axe helves. Every wood-chopper also knows how much easier it is to fell and cut up the trees growing with small grains in a close forest, than trees of the same kinds which have grown singly and faster in open grounds. And every man who has used husbandry tools, a fork or rake for instance, whose handles are of ash, knows how much harder, stronger, and heavier, because more solid, they are when made of timber with large grains, which had grown fast in good soils, or at such distances from tree to tree as not to rob one another of their food,—than when of small grained slow growing timber. But the timber of trees, pasture oaks for instance, standing singly and at distances from others, and which are of rapid growth and consequently with large annual rings, or grains, though twice as tough and strong, is found, I have long understood, less durable than the timber of oaks of slower growth. The reason is obvious. The oaks in forests do not attain the sizes fitting them for ship timber, until they have reached the age of *maturity* or *ripeness*. In this state they may probably continue stationary for some years: but if left standing for many years after they are of *full age*, the toughness and strength of the wood are greatly impaired. But *pasture* or other *fast growing* oaks, attaining, in much fewer years, sizes suitable for ship-building and other uses, are sometimes cut down before they *come of age*, before they are *mature*, or *perfected by time*: and hence the earlier decay of such timber. The fact stated by Dr. Anderson, in comparing the "*raw*" *Scotch* and the *mature Baltic* firs, exemplifies this doctrine. And in correspondence with it, I will mention a maxim which probably had been handed down from generations, and was repeated to me by my father when I was a boy, upwards of sixty years ago, which I perfectly remember, and have repeated to others: "My father used to say (so the maxim was introduced to me) *young* wood for *fire*, *old* wood for *timber*."

In reference to the memoir of M. Buffon, before mentioned, the authors of the British Encyclopædia, say that "By many experiments, particularly described in that essay, it appears that the tree should not be felled till the third year after it has been stripped of the bark; that it is then perfectly dry, and the sap [sap wood] becomes almost as strong as the rest of the timber, and stronger than the heart of any other oak tree which has not been so stripped; and the whole of the timber stronger and heavier,* and harder; from which he thinks it fair to conclude, that it is also more durable." And they add, that "the navy board, in answer to the enquiries of the commissioners of the land revenue in May, 1789, informed them that they had then standing some trees stripped of their bark two years before, in order to try the experiment of building one half of a sloop of war with that timber, and the other half with timber felled and stripped in the common way."—"We are sorry that we are not able to inform our readers of the result of the experiment."

Commodore Porter and his colleagues of the American Navy Board, may have it in their power to make, and carry into complete effect the same experiment. So may farmers possessed of timber trees. To render the experiment more fair and conclusive, trees as nearly as possible of the same size, and growing in the same soil should be selected. Growing in the vicinity of each other, the equality of size will be an indication of an *equality of age*,—a point probably, of material importance.

These experiments I hope will be made extensively by farmers, in preparing their trees for fencing, and for carts and other implements much exposed (often unnecessarily,) to all changes of the weather. For however plausible *theories* may appear, *careful experiments alone*, can determine their correctness. Experiments by farmers may very easily be made, in their fences; by having some panels (or lengths of rails) of timber prepared in one way and then a like number of timber prepared in the other. At the same time too, they can try an experiment to ascertain whether, in post and rail fences, the rails, with their heart edges downwards, will last longer (as the commodore supposes) than with those edges upwards, in the mode universally practised. He suggests that the concentric rings (the annual growths) in trees split into rails, and these placed in fences with their edges upwards, form so many cups or hollows, into which the rains and dews falling on the rails enter; and having no other way to escape, soak through the rings to the sap wood and bark on the under side, and thereby hasten the rotting of the heart wood above. I much doubt the correctness of this theory. Rails placed with their heart edges upwards, have very steep roofs, by which water speedily runs off. Their heart wood soon seasons, and its surface becomes close, without visible cracks. But place the broad bark side upwards, the falling water rests longer upon it, and enters the sap wood, often an inch or more in thickness, and as soon as this shall become rotten, it will be a spunge to receive and hold water, to soak into and gradually rot the heart wood below. Such is my view of this subject: but let experiments be made. For the purposes of the navy, or other ship building, experiments may also be easily made; though not so satisfactorily as by constructing a vessel with the two sorts of timber as designed by the English Navy Board. An equal number of pieces of timber felled in the two different ways, may be dressed to the same sizes, and equally exposed to the weather in all its changes; and to expedite the result, they may be often immersed in water, so as to be almost daily wet and dry.

Hickory (in New England generally called Walnut) grows in many parts of our country. It is a tough and hard wood; but when exposed to the weather, soon decays; yet may, it seems be advantageously used in salt waters infested

*Essays on Agriculture, Vol. III.

*If *heavier* when of the same bulk with common timber, its fibres must *lie closer together*, be therefore *less pervious to moisture*, and consequently *more durable*.

with worms. Eighteen or twenty years ago, passing by a saw mill placed on tide water, I observed some hickory planks. I asked the sawyer for what use they were intended. He answered, for the sluice ways or other water works, of tide mills; because, not liable, like oak, to be eaten by the worms. Passing a few days ago by some tide mills on the same streams, I mentioned the fact just stated to one of the proprietors. They continue to use hickory for the same purpose, because,said he, "the worms don't touch it." Any person inclined to make trials of this wood for such purposes may previously ascertain the fact, by sinking two pieces, one of oak and the other of hickory, in waters were worms are known to abound; and after a few months taking them up again.

TIMOTHY PICKERING.

Salem, Sept. 10, 1821.

From the New England Palladium.

DOMESTIC COFFEE.

I have learned, to my great concern, that the good people of Boston, and some parts of its vicinity, have lately acquired the practice of using what they call "Domestic Coffee," by way of economy; and after making some inquiry concerning it, I find some of it to be a compound of half Rye and half imported Coffee ground together. When I made this discovery, I was at no great loss to account for the vast number of persons, who, of late, have suffered much from weakness in their limbs, and debilitated systems. Rye is peculiarly calculated to produce that effect, in whatever way it may be used—more especially when it has been roasted and ground with coffee where every particle of fluid is extracted and absorbed in the coffee.

Let Rye be ground into meal, and bread made of the meal be eaten without sifting, and it will have an effect similar to opium. Let the bran be given to pigs, and it will make them lie down and swell with weakness; but a person may eat of the fine meal without witnessing any ill effects. The reason of this is, that the debilitating fluid is attached to the hull of the grain.

Let a horse eat as much Rye as he will, and it will destroy him, by taking away first the strength of his limbs, and then that of his whole body. *A Friend to Health.*

HYDROPHOBIA.

The Baltimore Chronicle gives an account of a distressing case of the hydrophobia which occurred in that city last week. Mr. Samuel Dunham, who was bitten by a mad dog nine weeks since, died on the 20th ult. in horrid agonies. He was convulsed in every joint; frothed at the mouth; and it required the strength of two men to hold him in his bed—notwithstanding he was bitten so long ago, it was only on Thursday last that he exhibited decided symptons of the hydrophobia, and before Friday night he was a cold corpse. The deceased, amidst all his spasms and agonies, retained the clear possession of his reason to the last. He has left a wife and several children.

A Cucumber grew this season, in the garden of Mr. Lovell Eames, in Framingham, measuring 18 inches in length and 7 inches in circumference.—*Statesman.*

To the Editor of the American Farmer.

FOUNDER IN HORSES.

Paris, Bourbon Co. K'y.

Dear Sir,

After a journey devoid of interest, owing to the lateness of the season, I have arrived in Kentucky, and being desirous of communicating a cure for "Foundering," recently known; I make one effort to conduce to the value of your present work, the American Former.

One of the writers in your "*Farmer*" calls foundering, "chills and founder," and compares it to inflammatory rheumatisms; I apprehend he does not understand the disease in all its stages;—it evidently proceeds from *surfeit*. A horse rode until heated and fatigued, and fed too plentifully while warm and hungry—and swallowing his food too greedily, that he may lie down and rest his wearied limbs;—and the stable being wet or damp, and the horse in a copious sweat, are reasons the best that can be given, for the formation of the disease.

Instead of rising up refreshed, the poor animal is stiff and useless. If he had got leave to cool perfectly, and been fed sparingly, he would have escaped *this* sore complaint.

The cure is a lump of alum the size of a walnut, reduced to powder and dissolved in warm water; the horse must be drenched with this liquid, which in a short time will throw him into profuse perspiration, and he will be able to pursue his journey the next day, and if not badly foundered, in a few hours.

You will keep it out of sight that this communication comes from a woman, as I wish to escape the

"World's dread laugh, which scarce
"The firm philosopher can scorn."

Yet it is a fact that I always prized fine horses, and endeavored, by every means in my power, to alleviate their pain.

Pray do not put yourself to the expense of sending seed you have to purchase. I hope you received the last seed I sent you enclosed in a letter from Missouri, particularly the "Prairie Sensitive Plant" seed.

P. S.—The valuable remedy for the founder was communicated by Col. B. Chambers, who experienced its good effect on his own horses, and others.

☞The authoress of the above is amongst our most valued and useful correspondents, worth a million of indolent *men*, who neither write nor think any thing useful to society—and yet who call themselves the Lords of the creation—acting the while the part of sluggish *drones—fruges consumere nati.*

From the New York Mechanic's Gazette.

AMERICAN SILK GOODS.

Mr. Jas. Read has done us the favor to call at our office to show a piece of elegant blue striped silk, manufactured by him for a suit of chair and sofa coverings, for the Hon. Mr. Crawford, secretary of the treasury. It is made of Italian and American silk, the latter of which is made at Mansfield, Con. where we understand that the silk worm is cultivated to a considerable extent. Mr. Read's vest patterns, and watch chains have heretofore received public notice; they are said to be equal to the best English, and can be afforded on equal terms, but the specimen of silk above referred to (about forty yards) far surpasses any thing we expected to see of domestic manufacture for many years to come, and is a flattering specimen of taste and ingenuity, which cannot fail to meet with encouragement. We hope that Mr. Read will be favored with similar orders from our wealthy citizens, who can have their taste gratified with any color and pattern they may select.

From the Boston Patriot.

DOMESTIC WINE.

We are informed that an enterprising agriculturist in Newton, through whose attention and application to the raising and cultivating of fruit trees may of the farms and gardens in the vicinity of our city have been furnished with the best of fruit, has this season manufactured seven hundred gallons of Currant Wine. This, it will be recollected, is manufactured by one individual. Should the same spirit of enterprise prompt one individual in each town in the Commonwealth to produce an equal quantity of this pleasant beverage, we should soon need no importations of common wines, but might rely wholly upon the product of our own gardens, for a supply for domestic consumption.

On Monday, says the Newark, N. J. Centinel, we were presented by Mr. Leonard Richards, with a Green Gage, (a species of plum) of an extraordinary size. It measured six inches in circumference, and weighed 2 1-2 ounces.

From the Hampshire Gazette.

Tobacco.—Experiments are making in Pennsylvania with the Cuba Tobacco, so celebrated for its fine flavor; it promises well, and several loads have been cut and housed; some of the leaves are 25 inches long, and 16 broad. This kind of tobacco is said to be worth $80 per hundred in the Havana.

Cattle.—It is stated in a Hamburgh paper of April last that two oxen raised in the county of Holstein Ditmarsen, Germany, weighed, after being killed, as follows. Largest ox 4452 English pounds, the second 4034 pounds.

Leeches.—It is stated in a London paper that a gentleman after applying eight leeches to an inflammation, deliberately cut off their tails: nothwithstanding which they continued to adhere as before, whilst the blood poured thro' them in an uninterrupted stream. The editor observes that these leeches resemble some state leeches, called ministers of state.

Whe following experiments were made with a thermometer at the Navy Yard, in Norfolk, Va. on the 2d inst.

At half past 11 the temperature in a house was 83 degrees. The thermometer was then suspended in the open air, sheltered from the rays of sun by a *brown linen* umbrella, when it rose in a few minuets to 93. It was next placed under a *silk* umbrella, and in the same period rose to 97. Exposed to the sun it stood at 142.

A very general alarm prevails respecting the danger from canine madness. Measures to afford greater security to the Citizens have been adopted in most Cities, and are conceived by many, to be greatly needed in this.

Palladium

FACTS AND OBSERVATIONS RELATING TO
AGRICULTURE & DOMESTIC ECONOMY.

POTATOES

Should be dug and housed as soon as they are ripe, and before the vines are entirely dead. In this state they generally adhere to and may be pulled out of ground with them; but if they remain in the ground until the vines are quite dead they separated from the vines, and the expense of digging them will be greatly increased. A sort of an hoe, with prongs or claws like a fork, aud fixed at the end of an handle like a common hoe, and which may be had at the Agricultural Establishment of Lincoln Fearing, & Co. No. 20, Merchant's Row, near the old Market, Boston, is said to be very useful, and much superior to the common hoe for digging potatoes, as well as for various other purposes.

It is said that a very good kind of fodder for horned cattle may be made of potatoe tops, by spreading and drying them on grass ground in the vicinity of the potatoe field. We are told that in the Southern states, they reap about two thirds the length of the potatoe tops, and dry them on mowing land in the usual way of hay-making. Several tons may thus, sometimes, be collected from an acre, and no damage be done to the potatoes, if the tops are not gathered till the potatoes are ripe.

The following method of preserving potatoes was communicated by Mr. Millington (England) to the Society for Bettering the Condition of the Poor:—

I caused, (says this gentleman) three pounds and a half of potatoes to be peeled and rasped; then put in a coarse cloth, between two boards, and pressed them into a dry cake, hardly so thick as a thin cheese. They were then placed on a shelf to dry. There was about a quart of juice expressed from the potatoes. To this was added about a like quantity of water, and in about an hour it deposited more than sixty grains of white starch or flour, fit to make pastry. A cake of this was prepared and sent to the Society. In bulk it occupied only a sixth of the compass of the potatoes; in weight it had lost about two-thirds by the process; but the cake, when dressed with steam or otherwise, will produce nearly the same quantity of food as three pounds and a half of potatoes, properly dressed for the table would do. Some potatoes, quite frozen, have been prepared this way, and the cake was perfectly sweet; whereas some of the same parcel that were left, and not pressed, were spoiled in a few days.

PARING AND BURNING.

A new method of "burning without fire" has been lately discovered. This consists in substituting quick-lime for fire. The lime in its most caustic state, fresh from the kiln, is laid upon the vegetable surface to be consumed; and before it is weakened by exposure to the air, a quantity of water just sufficient to put it in powerful action, is applied. This process unites the advantages of burning and liming, and is probably the readiest and cheapest mode of fertilizing soils, which superabound with vegetable matter, and for which lime would prove a suitable manure.

French mode of making Brandy-Peaches.

Preserved fruit is generally cloying, and often times unwholesome to the stomach, because of its *unmixed sweetness*, arising from the manner in which they are usually prepared.

The most grateful preparation of the peach we have ever seen, is that which is accomplished by the following process:

Scald them in hot water, then dip them in hot strong lie, rub them with a cloth and throw them into cold water; make a syrup of 3-4 of a pound of sugar to one pound of fruit, and when cold put in an equal quantity of brandy.

Amer. Farmer.

BUTTER.

The following is given as an improved method of preventing the bitter taste which butter has from cattle feeding on turnips, cabbages, leaves of trees, &c. Boil two ounces of salt petre in a quart of water, and put two or more spoonfuls, according to the quantity of milk, into a pail before milking; if this is done constantly, it will prevent the taste of turnips, but it will not be effected if even once neglected. This has been proved by twenty years experience, and if it does not succeed the farmers may rest assured that the fault arises from the neglect of their dairy maid.—*ibid.*

"*To generate the best kind of seeds*, the most healthy plants must be chosen, and those which are most early in respect to the season; these should be so insulated, as to have no weak plants of the same species, or even genus, in their vicinity, lest the fecundating dust of weaker plants should be blown by the winds upon the stigmata of the stronger, and thus produce a less vigorous progeny.

"When new varieties are required, the male dust of one good variety, as of the nonpareil apple, should be shed upon the stigmas of another good variety, as of the golden-pippin; and it is probable that some new excellent variety might be thus generated."

Darwin's Phytologia.

Working Oxen.—When oxen refuse to work equally well on either side, or when they pull off against each other, yoke them on the side you wish them to work, and turn them out to feed in that way; they soon become accustomed to it, and work afterwards on either side alike.—*Amer. Farmer.*

Dr. Lettsom observes that in general pies are more advantageous than roasting or boiling. This he illustrates. Of mutton, 64 ounces in a *pye*, made with 24 ounces of wheat flour, and eaten with 8 1-4 ounces of bread, in all 96 1-4 ounces, dined eight persons fully; whilst 60 oz. of mutton *roasted*, and eaten with 33 ounces of bread, in all 93 ounces, dined only five of the same persons.

Potatoe Pudding.

12 oz. potatoes, boiled, skinned and mashed,
1 do. suet,
1 do. milk, that is, two spoonfuls,
1 do. cheese,

Mix all together with boiling water to a due consistence. Bake it. Instead of cheese, there may be an ounce of red herring pounded fine in a mortar.—*Lettsom.*

Potatoe Bread, in England.

A skillet of potatoes, with *cold* water is hung at some distance over the fire, that the water may *not boil*, till the potatoes become *soft*.—Then skin, mash, and mix them with their weight of wheat flour, and also with the yeast, salt and warm water wanted. Knead all together. Lay the mass a little before a fire to rise; then bake in a very hot oven. Flour of rice or barley may be used instead of that from wheat.

Another mode is given by the Board of Agriculture. It directs, to select the most mealy sort, and boil and skin them. Break and strain 12 lbs. of potatoes through a very coarse hair sieve, or a very fine one of wire, so as to reduce the pulp as near as possible to a flour. This quantity makes nine loaves of 5 lbs. each, in dough; or when baked about two hours, 42 lbs. of excellent bread.

Dr. Fothergill says, if potatoe bread is cut before it is a day old, it will not appear enough baked; because of the potatoe moisture. He adds, never slice potatoes with a knife, raw or boiled, but break and mash with the hand or a spoon, otherwise they will not be soft.

Doctor *Lettsom* next proceeds to give the best *Soups*, according to Mr. Justice *Colquhoun*.

I. *Potatoe Soup.*—Colquhoun.

Stew 5 pounds coarsest parts of beef or mutton, in 10 quarts of water till *half done*. Add a quantity of potatoes skinned, and some onions, pepper and salt—stir frequently and boil enough. Bones of beef added would increase the soup in richness or quantity.

		MILLS.
Estimate in mills.	5 lbs. coarse beef at 60 mills	300
	Bones to enrich it.	50
	Potatoes 24 lbs. or 1-3 bushel	20
	Onions, a bunch	60
	Pepper and Salt	60
		49.0

It gives 10 quarts of soup, meat and potatoes; and dines 10 men at nearly 5 cents. A *red herring* is said to be a good substitute for onions, pepper and salt; but red pepper may be added.

II. *Barley Broth.*—Colquhoun.

It admits of a mixture of almost every kind of garden vegetable, and is never out of season. Onions or leeks and parsley are always a part of the ingredients; besides which, cabbage or greens, turnips, carrots, and peas may be added. A teacup of barley suffices for a large family.—*Pearl* barley is dearer, yet not so good as the *common nusked or Scotch* dressed barley. Water, 4 quarts, beef 4 pounds, with bones, barley 4 ounces, [Count Rumford says *barley meal* is better than whole barley for thickening broth, and making it more nourishing.] *Stew* all together two hours. Then add the herbs cut small, and salt. The whole then *boils* till tender. Skim off the fat or not, as you like it. Onions or leeks must not be omitted.

III. *A plain good food, with very little meat, and as wholesome as can be obtained from wheat or barley.*—Colquhoun.

Cut half a pound of beef, mutton or pork, into small pieces; add half a pint of peas, 3 sliced turnips, and 3 potatoes cut very small; an onion or two, or leeks—Put to them 7 pints of water, and boil the whole gently, over a slow fire for 2 1-2 hours. Thicken with a quarter pound of ground rice, and one-eighth pound of oat meal, (or 1-4 lb. pound of oat meal or barley meal, without rice.) Boil 1-4 hour after the thickening is put in, stirring it all the time. Then season with salt and pepper, or ground ginger. As only a pint will be lost in boiling, it is a meal for 4 persons, and will cost 2 cents each person.

IV. Cut into very small bits, 2 pounds of beef, mutton, or pork, out of the tub, or hung beef,

freshened in water; and put them in a pot with six quarts of water. Boil *slow* near three hours, or rather *stew* till tender. Add 1-4 lb. carrots or parsnips, and 1-2 lb. turnips, all sliced small. Sometimes instead of them a few potatoes sliced; also add some greens, cabbage, cellery, spinach, parsley, and two ounces onions or leeks. Thicken with a pint of oat meal, (or a quart to make it very thick.) Boil it well together, and season with pepper or ground ginger and salt. It will serve a family of six for a day. Or it may be thickened with any kind of meal, or barley, peas, beans or rice.

V. Take 4 lbs. beef, onions 3-4 lb. turnips 2 lbs. rice 1 1-2 lbs. parsley, savory, thyme, of each a large handful, pepper and salt; water 17 quarts. Cut the beef into slices, and after boiling it some time, mince it small. The turnips and onions infused, and sweet herbs may be minced before they go to the pot. Boil the whole *gently* together about three hours on a *slow* fire. Scarcely two quarts will be wasted in boiling. The rest will serve 18 persons for one meal. Cost 2 cents each.

Where fuel is scarce, the materials in the three above receipts may be stewed in a pot, all night, in an oven, and will next day require but a quarter of an hour boiling.

VI. *Bake* in an earthen pot, a shank of beef, in six quarts of water, with a pint of peas, a leek, and four or five turnips sliced.

COW.

The principal distinguishing marks of a good Cow are said to be these: wide horns, a thin head and neck, dew lap large, full breast, broad back, large deep belly; the udder capacious but not too fleshy; the milch veins prominent, and the bag tending far behind; teats long and large; buttocks broad and fleshy; tail long, pliable, and small in proportion to the size of the carcass, and the joints short. To these outward marks may be added a gentle disposition, a temper free from any vicious tricks, and perfectly manageable on every occasion. On the other hand, a cow with a thick head and short neck, prominent back bone, slender chest, belly tucked up, small udder or a fleshy bag, short teats, and thin buttocks is to be avoided, as totally unfit for the purposes either of the dairy, the suckler, or the grazier.

The milch cow is generally in her prime at five years old, and will continue in a good milking state till ten years of age or upwards. Cows should be milked regularly, morning and evening, and always as nearly at the same hours as may be. Some have recommended milking them three times a day, at five, one and eight; and it is said if they are full fed they will give half as much again milk if milked thrice as if only twice a day. Those farmers who would make the most of their cows should provide a bull to run in the herd.

ON STALL FEEDING.

"Stall feeding of bullocks with potatoes, given in different states of preparation, has been for some time extensively practised in Sussex, and is much approved of by many. They there find that a beast of from one hundred and forty to one hundred and sixty stone* weight eats from one to two bushels of the roots in the course of the day, but consumes but little hay, or not much more than ten or twelve pounds in that space of time." "And a careful experimenter, who was largely in the practice of fattening oxen with them, it is said, gave them up—from the conviction that with every advantage of breed, attention, warmth, and cleanliness in regard to the animals, they would not pay more than four pence the bushel."

"Further, the Swedish turnip when it is cultivated in a proper manner, is a most valuable root, when used with this intention."—"In some trials which we have lately attended to, it was found to have the advantage, nearly in the proportion of one fourth; and in other experiments, it is said to have gone still farther in this use."

"And the proportion in which they are consumed by the fattening stock, has been found to be something more than a third of the weight of the cattle by some; but by others, about a third in the day, as stated in the Gentleman Farmer. However, in other experiments carefully made, an ox of from seventy to eighty stone has been ascertained to eat something less than three hundred weight in the course of a day, besides chaff and hay; and small cows of about thirty stone, one hundred weight and three quarters in the same time. And in the Rev. Mr. Close's trials it was found, that when consumed in stalls and sheds, an acre of *good* turnips, will completely winter fat an ox of fifty score."

"When this root is given in the stall, from its very succulent nature, it becomes necessary to employ as much dry food as possible during the use of it, in order to the expeditious fattening of the cattle by such means."

Rees' Cyclopædia.

Cud lost by an ox or cow,—REMEDY FOR.

Mix together an equal quantity of sour leaven and common salt, then add a piece of loam or brick clay, equal in weight to the whole: break and mix all this well together, and then add as much urine as will serve to beat it up into a paste. Make this into two or three balls as big as the creature can swallow, force one of these down his throat every three days and it is said it will effect a cure.

Receipt for American Tokay.

A barrel of good new cider from the press. Let it ferment, carefully brushing off the froth, as it comes out of the bung-hole. When the fermentation ceases, draw it off and add as much honey as will give it strength enough to bear an egg; return it to the barrel which should be washed clean. It will now undergo a second fermentation, which must be treated as the first, and when that ceases, add half a gill of French or peach brandy, for every gallon. Bung it tight and so let it remain until the March following, when in a calm, clear and dry day, it should be bottled.—*American Farmer.*

MASSACHUSETTS AGRICULTURAL REPOSITORY AND JOURNAL, FOR JUNE.

(Continued from p. 11.)

The next article to those which we have before remarked upon, has the signature, "*A Roxbury Farmer*," and is entitled "A comparison of the present with some past seasons." This article we have given at large in the 1st No. p. 2. It appears to be one of a series of similar notices which have for a number of years been published by the same author. Such a Kalender, regularly kept from year to year, cannot fail of proving of great importance, "if cultivators, instead of consulting the almanack will attend to the indications of nature."

Dr. Deane, in his Farmer's Dictionary, observed, "That great naturalist Linnæus, did not approve of farmer's confining themselves to certain set days, or weeks, for committing their seeds to the earth. The seasons are much forwarder in some years than in others; therefore, he who thus governs himself, will assuredly sow his annual seeds sometimes too early and sometimes too late.

"That a better practice might be introduced, he recommended it to his countrymen to take notice at what time the trees unfolded their leaves, &c.

"In order to reduce to practice so ingenious a hint, an account should be made out of the first leafling, and I may add the blossoming of a variety of trees and shrubs. I suppose trees and shrubs to be most suitable for this purpose, as they are more deeply rooted, and therefore more steady and uniform in their appearances, than any plants which are perennial only in their roots. They are especially much more so than annuals.

"It is certain that such an account taken in one place will not answer alike for every part of the country; because the vegetation in every part is not equally forward. Therefore, I would earnestly recommend, that in each degree of latitude, throughout New England at least, some attentive naturalist would make a list of a considerable number of trees and shrubs, which are near at hand; carefully watch their appearances, and minute the times of the first opening of their leaves, and also of their blossoming. By comparing the accounts, the absurdity will immediately appear, of sowing the same kinds of seeds at the same time of the month or year, in the 42d, 43d, 44th and 45th degrees of latitude.

"When these accounts are obtained, let trials be made by sowing a certain kind of seed before, at, and after the foliation, or the flowering of some particular plant, and the produce compared. Let accurate experiments of this kind be yearly repeated, with all the most useful spring plants; by this, in a few years, complete kalendars may be obtained for every degree of latitude in this country. The consequence will be that the farmers will be able to read the true times of sowing by casting his eye upon the trees and shrubs that are about him. We have already such a rule as this with respect to Indian corn; but it perhaps ought to undergo a further examination.

"But such rules, after all that can be done, ought not to govern us invariably. The right times of seeding admit of some latitude, on account of the degree of dryness of the soil, and of its exposure to the solar warmth. Land should have the right degree of moisture when seeds are sown on it; and a southern exposure will afford an earlier vegetation than a northern."

The statements and views of a *A Roxbury Farmer*, are ably corroborated by the writer of the next article who uses the signature "INDICATOR." This gentleman remarks that,

"If each farmer or gardener will make his own observations within his own grounds, and always upon the same plants, while in health, and under the same degree of cultivation; and make his notes with care when the state of the blossom is at the same stage of forwardness, there can be no doubt of its correctness. Let him take his own asparagus bed as an index of the warmth of the ground in the early part of May, and he can judge with great correctness, provided the asparagus bed be always forked and dressed on the same day, or nearly, in the month of April, and with the same quantity and quality of manure: for on this plant the warmth of the soil acts immediately on the *root* alone, and therefore there can be no better guide for

* Meaning probably eight pounds to the stone.

ascertaining the temperature of the ground at that season. If we can plant corn and squash seed the middle of May when the asparagus is in a state to be cut the 7th of that month, why not plant those seeds the 7th when the asparagus is fit to cut the first of May? A peach tree, cherry tree, or a plum tree in good health, is also a fair indication of the temperature of the earth, as is the apple and pear tree, if always kept in a good state, or in a cultivated or ploughed piece of ground; but in the orchard, where the grass is allowed to check the circulation, three years out of five, trees are not so correct an index as the asparagus bed or as they themselves are when growing in a garden or ploughed field where the ground is always open, so that the rays of the sun and the warmth of the atmosphere enter with less obstruction.

"I have said that the *same* plant should always be taken as the standing index, because peaches, for instance, of different sorts or varieties, and cherries of different sorts, as well as pears and other fruits, open their buds and blossom sooner or later according to the respective habits of each individual or variety; so that a person who should take one year an early peach, and the next the late heath as his index, might find himself very far from correct.

"With respect to the rains which prevail in the month of May, by which seeds are rotted in the ground, I apprehend that if the ground be warm enough to excite the germ of the seed *early* in May, it will as soon be out of danger from rot, as if it be planted the *middle* of May; for the rains prevail as much towards the last as the first of the month. And as respects the late frosts which are dreaded so much by many people when the spring is early open, I confess, that so far as my own observation goes, I should fear it less when the spring is forward than when it is tardy. I don't mean to say that premature heat, which we sometimes have, is not like to be followed by frosts in May; but when the spring continues to put forth new evidence daily of its settled state in a regular and natural manner, so as to bring forward vegetation *early*, and with unusual vigor in May, I think there is much less danger of late frosts than when the cold blasts from the Canada borders are constantly interrupting its progress—because in one instance the earth is gradually warmed, and creates within its influence a warm atmosphere that prevents frost from taken place; whereas in the other case the earth continues cold, and the temperature of the atmosphere near its surface is less capable of resisting the night chilling dews which fall upon the young plants that are putting forth. I believe that if recourse be had to the state of the weather for any ten years together from the 25th March to the 5th May, it will be found that late in the season frosts have occurred much more frequently when the average temperature of the spring months has been *below* rather than when it has been *above* any given point."

We think with the above quoted writers that it would be a matter of but little difficulty for every farmer to make himself a *Vegetable Almanack*, from the productions of his own soil; and thus turn, as it were, the Book of Nature into a Perpetual Kalender. This might be done without any reference to the artificial divisions of time as set down in common almanacks, and, we think, would prove not only simple, but correct and useful. For example:

The Gooseberry buds begin to swell,	Sow early peas.
Willow buds do. do.	Sow flax, oats, Spring wheat and Spring rye.
Lilac do. do. do.	Plant potatoes, early use.
Asparagus fit for table,	Plant a potatoe patch, also some pumpkins near your hog stye.
Currants put forth leaves,	Plant garden beans.
Apple trees blossom,	Sow carrots, beets, &c.
White oak leaves as big as a mouse's ear,	Plant Indian corn.*

We give the above as something like the *form* which might be adopted for the purpose of enabling the young and inexperienced agricultor to adopt *some general rules* for seeding his grounds. The *substance* of the Kalendar must be established by actual observation, and be the result of good sense operating upon experience.

An advntage, which perhaps has not been adverted to, may be anticipated from recording annually articles like that of *A Roxbury Farmer*, in which the times of the annual budding and flowering of plants are noted. The practise will afford data for ascertaining with considerable precision the effects of cultivation as regards climate. Some philosophers tell us that by depriviug the earth of its forests, and opening its surface to the more direct influence of the sun's rays, the springs come on earlier upon an average, and the mean temperature of the climate is increased. Others deny these positions, and say that the mean temperature of the climate can neither be increased nor diminished by any changes on the earth's surface, as the quantity of caloric emanating from the sun will be the same in corresponding latitudes, whether such surface be comparatively rough or smooth; and that when we expose the earth to the more direct impulse of the solar rays, we likewise deprive it of a mantle which covered it in some degree from the frigid influence of those northern blasts which so often bid "winter chill the lap of May."

(TO BE CONTINUED.)

**This we believe is the Indian maxim alluded to by Dr. Deane as above.*

THE FARMER.

BOSTON:—SATURDAY, AUG. 17, 1822.

The Editor would be happy to make his best acknowledgments acceptable to certain conductors of newspapers and others whose talents and stations give them influence, for the favorable notices which they have taken of this establishment. The indications of good will, and expressions of approbation, with which he has been honored, having been received from gentlemen well qualified to appreciate the value of literary and scientific efforts, cannot fail to add stimulus to industry, and elicit every possible effort to realize the favorable anticipations which appear to be entertained by men, the acquisition of whose good opinion is an object of high and laudable ambition.

Among those to whom we are under great obligations for announcing our paper in terms well adapted to introduce it to general patronage, we shall hold in grateful remembrance the Editor of the *Manufacturers' and Farmers' Journal*, a valuable paper, printed at Providence, R. I. We hope we shall not be accused of egotism in giving the following extract from an editorial article which appeared in that paper of the 12th inst. since it relates principally to our *object*, which it cannot be arrogance in us to pronounce to be laudable, and gives, among other topics, a lucid exposition of the benefits which cultivators may hope to receive from the *New England Farmer*, by making it a channel for communicating to the public their own discoveries and improvements.

"There are many good reasons for the establishment, in the northern section of our country, of a paper mainly devoted to the interests of Agriculture. The most prominent is, the great difference between the *climates* of the Southern and Northern States. This difference, requiring the cultivation, in one section, of crops which cannot be cultivated with advantage in others, produces, of necessity, different systems of farming. Every enlightened cultivator, wherever he may live, has a system of his own, adapted to the peculiar situation of his land, as well as to the general character of the climate under which it lies; which system is the result of experience. A number of such men stipulate, for their mutual benefit, that each shall communicate to the whole, the result of his own experience, and to make a paper, like the one under consideration, the vehicle of communication. Now the utility of such an agreement depends on the limits which are prescribed to it, and the fidelity with which it is executed. It is plain, that those only who cultivate the same crops can be mutually serviceable to each other. The planters of Georgia and Carolina, whose crops consist principally of cotton, rice and sugar, cannot communicate much useful information to the farmers of the northern and middle states, who cultivate grain and keep large stocks of animals, in a climate where the season is from two weeks to two months shorter than it is with them—nor can they learn of the latter any thing which may be generally useful in *their* planting. The difference of soil and climate, even between the northern and middle states, is so considerable, as to require, in the one, a system of cultivation, widely different from that which is practised in the other. In every section of our country, therefore, distinguishable from the others by peculiarities of climate and soil, and following a system of husbandry materially different from the systems in practice elsewhere, there ought to be established a paper which should be made a common medium, through which every experienced farmer may convey to his brethren the result of his own experience. This paper should be supported and made useful, by a punctual payment of the subscription money, and by a constant supply of original matter."

Since the above was in type we have been indebted to the kindness of Mr. SKINNER, of Baltimore, not only for the common civility of a proffered exchange of papers, but for a complete file of the current numbers of the 4th vol. of that excellent work, the "*American Farmer*," together with an elaborate index of the 3d volume, containing three printed sheets. To these highly valued favors is added a friendly letter, in which is evinced a disposition to "strengthen our hands and encourage our hearts" in the duties of our present employment. We are happy to be assured of a fact, (which indeed we had anticipated from Mr. Skinner's reputation for liberality and regard for the interests of the community,) that the able Editor of the *American Farmer*, a publication, which has not only given a highly beneficial impulse to American agriculture, but whose establishment may be considered as the commencement of a new and brilliant era in its annals, is willing to regard us as a coadjutor, worthy to second his efforts in "extending the knowledge of all discoveries in the science, and all improvements in the practice of Agriculture and Domestic Economy." Mr. Skinner's appropaion cannot fail to be of essential advantage to us, and we would tender in return our tribute of gratitude, and proffer the best services in our power to render to him or his establishment.

COOKING FOOD FOR CATTLE.

Among the most useful improvements of modern husbandry may be numbered the practice of steaming or boiling food for domestic animals. Some account of the origin of this practice in Great Britain may be

found in the "*Complete Grazier*," an excellent English work of high authority, from which the following is extracted:

"Steamed food may be given to milch cows with great advantage. For this important fact in rural economy, we are indebted to the ingenious and persevering experiments of J. C. Curwen, Esq. M. P. whose attention to the comforts of his tenants, and judicious zeal for the improvements of agriculture are too well known to require any eulogy. In prosecution of a system which he had long practised of giving cooked food to animals, Mr. C. turned his attention to the cheapest mode of supplying milch cows with it; and in a communication to the Society for the Encouragement of Arts, &c. (which was honored with their lesser gold medal) he states his belief that he has at length been completely successful. He uses a steam boiler of 100 gallons contents,* on each side of which are fixed three boxes, containing 11 stone† each of chaff, (the husks of wheat, rye, &c.) which, by being steamed, gain more than *one third* of their original weight. The steam is conveyed by various stop cocks into the lower part of the boxes; and thus two or three boxes may be steamed at the same time; the quantity of fuel required is about 2 lbs. for each stone of chaff.

"In giving the steamed chaff to the cattle, 2 lbs. of oil cake are mixed with one stone of chaff; and the milch cows are fed with it morning and evening, having an allowance of one stone at each time. On being taken from the steamer the food is put into wooden boxes, which are mounted on wheels to be drawn to the place where it is intended to be used; and the chaff requires to stand some time before it is fit for use.

"The average of milk on a stock of thirty-six milch cows, was nearly 13 wine quarts, for 320 days. The cows were never suffered to be turned out; and to prevent their being lame, their hoofs were properly pared, and they stood with their fore feet on clay. One great advantage attending this method was, that most if not all the milch cows were in such a condition that, with a few weeks feeding after they were dry, they became fit for the shambles, with very little loss from the first cost. As a substitute for chaff and oil cake, Mr. C. recommends cut hay; which, when steamed, would make a much superior food, and he entertains no doubt would greatly augment the milk, as well as benefit the health of the animals. Mr. Curwen gives cooked food from October to June, nearly eight months out of twelve, and his plan of treatment has been adopted by several farmers in different parts of the kingdom with great success."

The practice of cooking food for cattle is by no means a novelty in New England. A simple apparatus for that purpose has been for some time in use among farmers of our acquaintance. The following is a brief description of it. A kettle, holding twelve gallons or more, is set in a furnace of brick or stone, and over this a hogshead with one head taken out and the other bored full of holes. This is set so close that the steam of the kettle, when boiling, can only rise through the holes, and thence ascend among the articles to be boiled in the hogshead and pass off at the top. In this way a hogshead of potatoes will be nearly as soon boiled as a small part of them could be if placed in the kettle underneath.

As the kettle is so closed as to prevent any steam from passing off, but through the bottom of the hogshead, a pipe or tube is set in such a manner that with the aid of a funnel water may be poured into the kettle as often as is necessary. After poured in, the tube is stopped with a plug for that purpose.‡

Grain of all kinds may be steam boiled by this apparatus, to great advantage, for feeding or fattening cattle; but in that case, it is requisite to have the bottom of the hogshead covered with a cloth, to prevent the grain from running down through the holes.

Experiments have been made in Pennsylvania, by which it appears that Indian corn and potatoes will fatten swine one third faster when boiled or steamed than when given to them without any preparation.

An Address delivered to the Maryland Agricultural Society, by their President, Mr. Robert Smith, and published in the American Farmer, No. 11, Vol. 4, contains the following observations on this subject:

"Economy in the feeding of stock is an object of the highest importance, interesting alike to the public and to the individual. The great waste of hay, straw, corn fodder, chaff, and other offal, apparent on every estate, under the prevailing practice of our country, has suggested to me the expediency of having at my dairy farm a steaming apparatus. This I have recently established on a plan so simple and so cheap, that any person in any part of our country may have a similar one, greater or smaller, according to the extent of his farm, and the proposed number of his stock. It consists of an iron boiler and two wooden boxes. The boiler contains 100 gallons. One of the boxes is eight feet, the other five feet long; both three feet wide and three feet deep. The boiler is globular, and was made by screwing together the brims of two salt pans. There is also attached to it a hogshead for any extra cooking.

"The boiler is fixed in brick work, calculated to afford the greatest degree of heat, with the smallest waste of fuel. Without pretending to give directions as to the particular construction of such a furnace, I would merely remark, what the physiologists have told us, namely, that heat being produced by the combined operation of the fuel and of the air feeding the fire, that portion only of the air, which passes in contact with the burning fuel, contributes to the production of heat, and that, therefore if the fire place should be larger than the heap of burning fuel, a certain portion of air will insinuate itself without going through the fire, and of course, not being decomposed will contribute nothing to the heat.

"To the water in the boiler is given all the heat necessary to generate the required steam. The steam is conveyed into the boxes by copper pipes attached to the upper part of the boiler, and introduced between the bottom of each box, and a false bottom, consisting of several sheets of copper perforated with holes. Into this chamber, four inches high, formed by the two bottoms, the steam is conveyed, and passing through the holes of the false bottoms, diffuses itself throughout the whole contents of the box, and thus effectually cooks the great mass of food therein contained. When sufficiently boiled, the steam, by means of a common stop cock, is turned into the other box. At one end of each box, and near the bottom, is a spigot and faucet, by means of which are drawn off the condensed steam and liquid matter, which had oozed out of, and been extracted from the cooked materials. This decoction is of a deep chocolate color and highly flavored. It may be given to the calves, or it may be returned to and mixed with the steamed food. It, however, may not be amiss to remark, that when a liquid feed is proposed the false bottom is not used.

"In the corner of the steam house next to the pump there is a hogshead of water in which is inserted a leaden tube, the other end of which is immersed in the water of the boiler and nearly to the bottom of it. The admission of the requisite supply of water from this reservoir into the boiler is regulated by a stop cock. And the cold water being specifically heavier than the warm, will necessarily take its place at the bottom, whilst the hot water will remain at the top. This simple plan is preferred to the self-supplying valve, which is apt to get out of order. At the top of the boiler there is a safety valve for the escape of all redundant steam, the electric force of which would otherwise endanger the whole establishment."

(*To be continued.*)

LATEST FROM EUROPE.

The ship Triton, Capt. Bussey, arived at this port on the 12th inst. in 30 days from Liverpool, and bro't London papers to the 9th and Liverpool papers to the 11th ult.

Turkey and Russia have of late made no menacing movements, nor assumed new attitudes either of a hostile or pacific nature. The Turks, however, acording to the last advices, continued to exercise the most atrocious cruelties on the miserable Greeks—stretching their ferocity to the utmost limits of their power. In the mean time the great Potentates of Europe appear to be gazing quietly on those scenes of suffering, and scarcely exhibit a symptom of sympathy for the sufferers; thus giving fresh proof of the correctness of the assertion of the moral poet, who says, "there is no flesh in man's obdurate heart."

"Pity 'tis" that they have no pity, and well would it be, if changing places with the sufferers, those heartless monarchs could "be what they behold," till the actual endurance of calamity should teach them to put a stop to its infliction.

Spain continues in a state of confusion, and "civil dudgeon" adds domestic calamity to foreign menaces. The king prorogued the Cortes on the 30th June, on which occasion he made a clever and gracious speech, according with the spirit of the constitution. This, however, did not prevent tumults from taking place in Madrid. Some shouted for an absolute, some for a constitutional king, and others evinced a disposition to submit to no king. In the mean time France threatens the Spanish frontiers with about 60,000 men in arms, ready to take advantage of those domestic disturbances.

The distresses in Ireland continue undiminished, and it is said the funds of charity are exhausted. In London it has been proposed that every family should go without a dinner one day, and contribute the saving to the relief of the Irish sufferers. "War," says one of the Irish papers, "with all its horrors, is mercy, is paradise, to the condition of Clare, Kerry, Cork, Galway, Mayo and Sligo."

The Yellow Fever has made its appearance in New York, and several persons have fallen victims to that dreadful disorder.

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NEW ENGLAND MUSEUM,

76, *COURT STREET.*

THE Proprietors of this extensive establishment have the pleasure to announce to their patrons and the public, that, besides their usual continual additions of curiosities from all parts of the World, they have just added another *entire Museum*, making now one

Grand Consolidation, of 4 Museums united in one.

The late additions alone are superior in extent and variety to any other Museum in this city.

☞ Admittance 25 cents only.

* *An engraving of it is given in the 30th volume of the Society's Transactions.*

† 14 *lbs. a stone.*

‡ *The* "Complete Grazier," *contains a drawing and description of this simple apparatus, which it calls a* root-steamer; *and observes that it was introduced into England from America. It states that the top of the cask, which in America* "*is usually left open, might more advantageously be covered with a thick coarse cloth, or which is much better, after the vessel is filled with the bashed roots, it is closely clayed all round, and the head fastened down to confine the steam; and, if necessary, a short wooden plug may be inserted for the purpose of admitting air, and which may be removed at pleasure.*"

From the New Monthly Magazine, for June.

AIR—"FLY NOT YET."

When eastern skies are ting'd with red,
And fairest morn with hasty tread
Upsprings to ope Heaven's golden gate,
And chase the ling'ring stars that wait
To spy the blushing dawn;
While rays from Phœbus' glowing car
Gleam brightly on your casement's bar,
And pour a flood of glorious light
To shame the slothful sons of night,
Oh, haste—oh, haste
To snatch the fresh and fleeting hour,
Ere noon has sipp'd each dewy flower
That decks the spangled lawn.

Oh shake off slumber's drowsy spell,
In morning's pleasant haunts to dwell;
And haste to join the feather'd throng,
To greet the dawn with coral song,
Or skylark's earlier lay:
With careless footsteps freely rove
O'er sunny plain, or leafy grove,
While new-mown hay its sweets bestowing,
Perfumes the air that's freshly blowing;
Oh, haste—oh, haste
To meet the bee on busy wing,
O'er opening flowerets hovering,
And watch the squirrel's play.

To taste the gifts of earth and air,
That Phœbus' fiercer beam will scare,
On new-born buds of every hue
To trace the glittering drops of dew,
The timid hare to spy,
Who stealing forth, now hopes unseen,
To banquet on the humid green,
And oft, the while she fearless grazes,
Admires her leveret's frolic mazes,
Oh, haste—oh, haste—
Joys like these will never stay,
But melt, like summer's mist, away,
From days too piercing eye.

DOG-STAR AND DOG-DAYS.

The ancient Egyptians, in their observations on the stars, noticed that when a certain star of considerable magnitude first appeared above the horizon in the morning, just before dawn—the overflowing of the Nile immediately followed. Being warned by this precursor, they retired to the highlands to escape the inundation, carrying with them things necessary for their retreat. As this star performed for them the service of the house-dog, by warning them of approaching danger, they called it the dog-star, and supposing that this star was the cause of the extraordinary heat, which usually falls out in that season, they gave the name of dog-days to six or eight weeks of the hottest part of the summer. They ascribed an extraordinary influence to this star, paid it divine honors, and from its color formed prognostics, what the season would be. The Greeks and Romans also held the opinion that the dog-star was the cause of the sultry heat, usually felt about this time. Its influence was esteemed so great by the Romans, that they sacrificed a brown dog to it every year to appease its rage.

All these notions of the ancients, and all similar opinions that prevail at the present time, on this subject, are mere idle fancies. The dog-star has no more influence in producing heat or sultriness, than any other star that decks the sky, and the days usually denominated dog-days, might with as much propriety be said to begin on the 20th or 15th of July, as on the 25th. The atmosphere suffers no greater change on the 24th and 25th of July, nor on the 5th and 6th of September, than it does on other days preceding and subsequent to those days. If the term dog-days has any appropriate signification it is because the word is intended to denote forty or fifty days of the most hot and sultry part of the year, but as these days vary almost every year in their commencement and termination, any notice in the almanack, or elsewhere, pretending to define the time when dog-days begin and end, is futile and of no more importance than the predictions concerning the weather.

PUTNAM'S ROCK.

The last number of the American Journal of Science, edited by Professor Silliman, of Yale College, contains the following "Extract of a letter from Professor Dana, of Dartmouth College, to the editor, dated Feb. 5th, 1822.—"I have received an account of Putnam's Rock, which is in the river, opposite West Point. It was given to me by my friend Col. Tucker, of Gloucester, Mass. and the history, as connected with the American Revolution, cannot fail to be interesting.

"This famous rock, originally a native of the highlands above West Point, was situated on the extreme height of *Butter Hill*;* when the morning fog was descending from the hill it had a very beautiful appearance not much unlike a horseman's tent or hospital marquee riding on the cloud. It was a common amusement for the officers when off duty to roll large rocks from the side of those hills. These often set others going with them, to the great terror of those persons who were below. One day when this laborious amusement was over, Col. Rufus Putnam proposed going up to take a peep off this curiously situated rock; it was found situated on a flat rock of great extent, and near the brink of a considerable precipice, and hung very much over it. Col. Putnam believed that it was moveable, and if once moved that it would roll over; and falling from twenty to fifty feet, commence its route to the river. A few days after we formed a party of officers, with our servants, who took with them axes, drag-ropes, &c. in order to procure levers for the purpose of moving the rock, which we soon found was in our power. The levers being fixed with ropes to the ends of them all, Col. Putnam, who headed the party, ordered us to haul the ropes tight, and at the word *Congress*, to give a long pull, and a strong pull, and a pull altogether. This we did, the levers fell, the rock rolled over, tumbled from the precipice, and took up its line of march for the river! The party then had the satisfaction of seeing the most majestic oaks and loftiest pines, bowing down in homage and obedience to this mighty traveller, which never stopped till it had reached the bed of the river, where it now lies on the edge of the flats and far enough from the shore for a coasting vessel to sail round it. The party followed after in its path, and were astonished to see that rocks of many tons weight, and trees of the largest size, were ground to powder. On arriving at the river, the party embarked, and landed, to the number of sixty or seventy on the rock, when Col. Putnam broke a bottle of whiskey and named it "*Putnam's Rock.*" I may have forgotten some of the minutiæ of the transaction in the lapse of forty-three years; but it is a fact that the rock now in the river was removed from the extreme top of the Butter Hill by the officers of Col. Rufus Putnam's regiment, in the revolutionary war, in the service of the U. States, some time in the month of June, in the year 1778."

*This hill is 1520 feet above tide water, and 1332 above its base, according to Capt. Partridge.

From an Ohio Paper, of July 2.

Petrifaction.—An elderly gentleman, who recently died in Fayette county, Kentucky, previous to his death requested that his daughter's remains should be disinterred and deposited by the side of his own. His daughter had been buried about eleven years, in the county of Bourbon, Ky. After his disease, the old gentleman's request was complied with. To the great surprise and astonishment of those engaged in raising the daughter's remains her body was found to be entire, and of its full size. On a minute examination it was discovered to be perfectly petrified; its specific gravity was about the same as that of common lime stone.—The coffin was entirely decayed. Her countenance had undergone so small an alteration that her husband, it is said, on beholding her, fainted.

The sails and cordage of a first rate man of war require 180,000 lbs. of rough hemp for their construction; and it is said to average five acres of land to produce a ton of hemp: thus one of those monstrous towers of human ingenuity consumes a year's produce of 424 acres of land to furnish its necessary tackle.

ANECDOTES.

The following curious circumstance, (says a London paper) which occurred during a fire at Bankside, may be relied on as a fact:—In one of the houses that appeared as one sheet of fire, the firemen perceived a cat setting on some bags which were in the midst of the flames; the cat cried "mew! mew!" most bitterly, finding her escape impossible. One of the firemen who saw and heard her, cried out to Solomon, a Jew, who assisted them to work at the engine, "Solomon, you hear the cat calls out—Jew! Jew!" Solomon most emphatically cried, "you shall not be disappointed in the Jew, if, at the risk of my life, I can save you." He threw up a rope, to which there was a hook attached, which fortunately stuck in the sack, and with a quick jerk, he pulled the sack from the midst of the flames, and also the cat, whose hair was all singed from the fire. During an hour afterwards, whilst he worked at the engine, the cat never quitted him, but held fast on his shoulder, or sat near him on the engine; and he afterwards brought his cat home to his own house.

A German Priest walking in procession at the head of his parishioners, over cultivated fields, in order to procure a blessing on their future crops, when he came to those of unpromising appearance, would pass on, saying, "here prayers and singing will avail nothing; this must have manure."